





Izrada medicarskih i svjećarskih proizvoda

Gingerbread and Candlemaking products

Medičarstvo Gingerbreadmaking

Osim već spomenutih drvenih kalupa, medicari i svjećari koriste se pri izradi svojih proizvoda raznovrsnim alatima. Iako većina slijedi tehnološki napredak i uvodi u svoje radionice nove strojeve kojima pokušava olakšati ovaj težak posao, npr. peći na plin, kotlove na struju, električne *brehalice*, električne miješalice za snijeg od bjelanaca, ipak je u osnovi postupak izrade ostao isti. Radi se ručno, a svaki proizvod majstor sam obrađuje.

Besides the above mentioned wooden moulds, gingerbread makers and wax-chandlers use different tools when making their products. Although the majority follows the technological progress by introducing new machines into their workshops in order to make this hard work more easy, for example gas ovens, electric boilers, *brehalice* (large wooden hand-driven spoons), electric mixers for "icing" (made of egg-white), the basic procedure has stayed the same. The work is done manually, and the craftsman shapes each product by himself.

Za izradu medenjaka i licitara upotrebljavaju se:

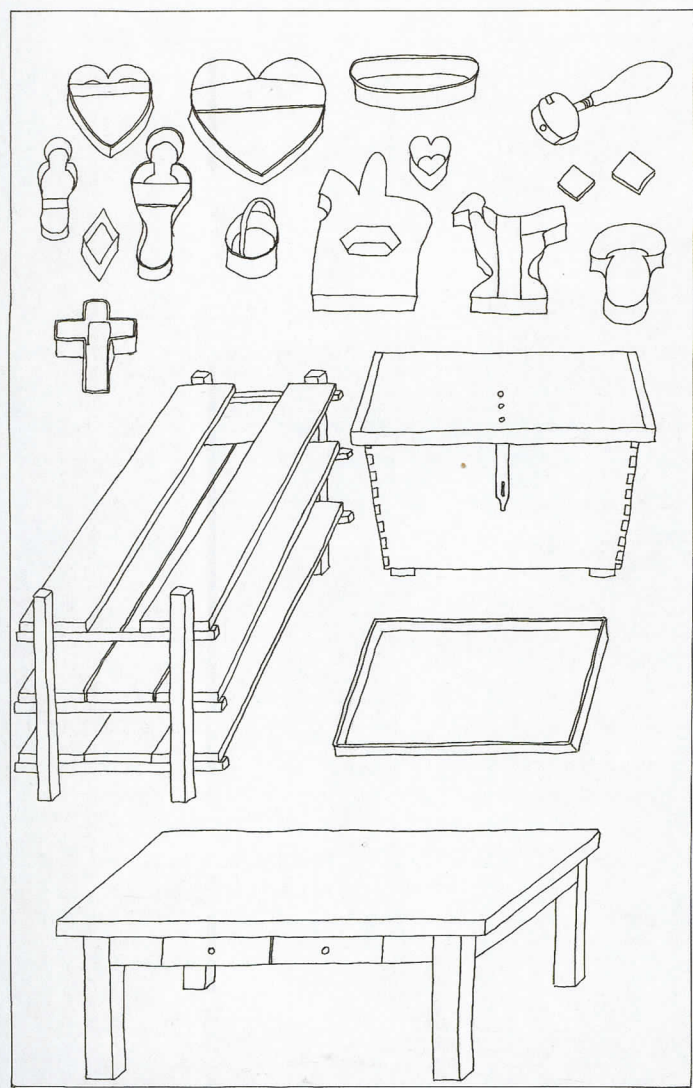
- *Šteheri* - kalupi od bakrenog lima ili nehrđajućeg čelika kojima režu tijesto za licitare. Najčešće ih sami osmisle i nacrtaju, a limari ih izrađuju. Svaki je *šteher* drugog oblika i veličine (srce, beba, konj, jahač, sat, gljiva, janje...).
- *Tilne* - metalni modeli za ukrašavanje licitara, okrugla su oblika koji se prema vrhu sužava i čini različite oblike od smjese koja kroz njih prolazi (cvjetove, ravne crte - tanje ili deblje, oblik okrenutog slova V i dr.).
- *Škrnicli* - tuljci od pergamentnog papira u koje stavljaju limene tilne, pa pune smjesom od bjelanaca.
- *Valer, valger* - valjak izrađen od drva, a služi za ravnomjerno valjanje tijesta. Može imati manji ili veći promjer, a za izradu medenjaka je nazubljen.
- *Metarga* - drveno korito u kojem se mijesi tijesto.
- *Brehalica* - drvena (danas već i metalna) poluga kojom se mijesi tijesto.
- *Velik* i dugačak drveni stol.
- *Peć* - namjenski zidana od šamotne cigle³⁷ s dimnim otvorima na sve četiri strane, koji se spajaju u jednom dimnjaku zato da bi u cijeloj peći bila jednaka temperatura, a tijesto se ravnomjerno peklo. Danas se već koristi i pećima na plin.
- *Protfan* - limeni podložak na koji se slažu proizvodi za pečenje.
- *Lopari* - drvene lopate kojima se vade limeni podlošci iz peći.
- *Lopatica* za brašno.
- *Metlica* - kojom se pomete brašno s pečenih proizvoda.
- *Sito* za prosijavanje brašna.
- Metalni *kotlić* i *šiba* za izradu snijega od bjelanaca. Danas ih uspješno zamjenjuje električna miješalica.
- *Daska* za valjanje tijesta.
- *Kištra* za brašno.
- *Dijamantni nož* i *škare*.
- *Garbovi* - drvene police na koje se slažu proizvodi.
- *Kištre* - drveni sanduci u koje se slažu proizvodi za prodaju.

Alat za izradu tjestenih proizvoda.

Crtež Marice Mavec - Tomljenović, 1997.

Tools for making pastry products.

Marica Mavec - Tomljenović's drawing, 1997.



- Metal gingerbread moulds *šteheri* - moulds are made of copper sheet or stainless steel and are used for cutting the dough for gingerbread. They are often invented and drawn by craftsmen and made by tin-smiths. They differ in form and size (heart, baby, horse, clock, mushroom, lamb.)

- Metal rings *tilne* are metal pieces used for gingerbread decoration. They are round, becoming narrower at the top, and they make different forms from the mixture that flows through them (flowers, straight lines thicker and thinner, letter V turned upside-down, etc.).

- Paper cones *škrnicli* are cylinders made of parchment paper in which metal rings are placed and then filled with egg-white mixture.

- Roller *valer* or *valger* is a roller made of wood and used to get the even thickness of the dough. It can be larger or smaller in diameter; and for making honey biscuits a toothed one is used

- Kneading-trough *metarga* is made of wood and it is used for preparing dough

- *Brehalica* is a wooden spoon (today a metal one is also used) for mixing the dough.

- Large long wooden table

- Oven is built with fire-clay bricks and with chimney openings on all four sides which meet in a single chimney to ensure that the temperature stays even throughout the oven and that the dough will be baked from all sides. Gas ovens are often used nowadays.

- *Protfan* is a tin plate on which products are put for baking.

- Baker's shovels *lopari* are wooden shovels used for taking tin plates out of the oven.

- Small shovel for flour

- Small broom used for brushing off the flour from the baked products

- Sieve for sieving flour

- Metal bowl and "šiba" for making egg-white. Today they are replaced by electrica mixer:

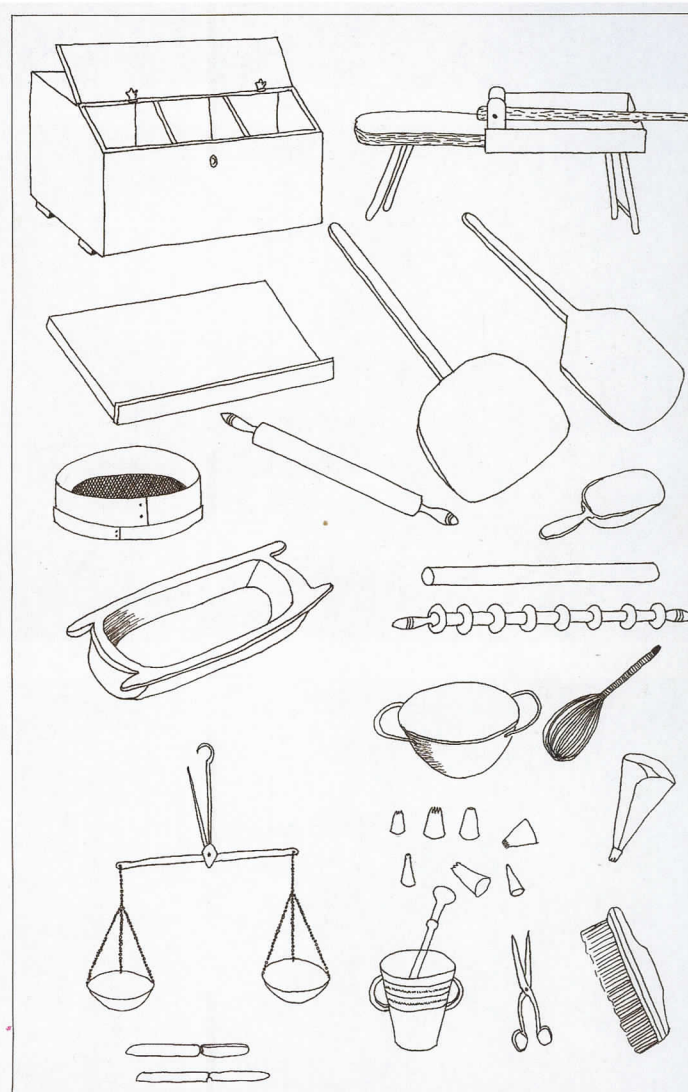
- Moulding board for flattening the dough

- Flour crate

- Diamond knife, knife and scissors

- *Garbovi* are wooden shelves on which products are put

- Wooden crates in which products are transported to the market



Alat za izradu tjestenih proizvoda.
Crtež Marice Mavec - Tomljenović, 1997.

Tools for making pastry products.
Marica Mavec - Tomljenović's drawing, 1997.



Kako bi slika o ovome obrtu bila potpunija, donosimo nekoliko crtica iz razgovora s najstarijim majstorom - medičarom i svjećarom Franjom Oslakovićem, koji je obrt učio od 1930. do 1934., a 1939. g. polagao majstorski ispit. Još i danas ponekad ode u radionicu i pomaže sinu pri izradi licitara. "Da se ponovno rodim, opet bi bil licitar" kaže nam majstor Oslaković. O razlikama u izradi proizvoda s početka stoljeća i danas kaže: "Ak pogledate kod licitara, bute videli velku razliku - kad ste delali medeno testo, bilo je tak lahko da je mogel puhnuti veter i odnesti ga, kak je lahko bilo, a danas je kaj beton. Zakaj je to tak? Drukče je bilo brašno, bilo je sakakvoga, imali ste kakvo ste hteli, recimo *flah nuler*. To je bilo tak mehko ko svila. Od najboljega, a to je bilo raženo brašno, pekli su se licitarski kolači, a to vam je čist nekaj drugo. Danas takvoga više ni. Više je oštro, a ta masa to ne podnaša. Isto vam je i z medenjaki - prije se nije kuhal med i šećer zajedno. Najprije se napravilo belo testo ko za biskvit, na primjer, na 2 kile šećera doda se 4 dl vode i 30 jaja. Tomu se doda 6 dag salakalija. Kad se zamesi, zasipa se u mehko brašno, najbolje raženo, i breha. Onda mora odležati preko noći, 8 do 12 sati, ali nikak duže. Medeno testo priređuje se posebno. Za spomenutu količinu belog testa prokuha se 80 dag meda, 6 dl vode i 1 kg šećera. Kad se ohladi, zamesi se 3 dag salakalija (salakalij se uvijek mjeri po težini - na 1 kg šećera uvijek se stavlja 3 dag salakalija). Medeno testo mora odstajati nekoliko dana, a najmanje jedan dan. Kad se ideju medenjaki peći, uzme se ista količina beloga i medenog testa, zajedno se izmese, dobiveno se testo razvalja tanko 2-3 mm, reže posebnim valerom i peče. Ak se medenjaki previše šire, mora se medenom testu dodati malo vode i brašna, pa ga još malo brehati. Ak hoćete prhke medenjake, dodate više beloga testa. Kada su medenjaci pečeni, tunkamo ih u šećerni sirup da dobiju glazuru. Sirup za glazuru se kuha sve dok ne požuti. Može se dodati malo ruma i vanilije radi mirisa. Vidite da je bilo komplicirano, ali i fino, a danas je praktičnije da se med i šećer zajedno kuhaju. Manje je posla i brže je. Dok sam bil mlad, delalo se puno raznih medenjaka, a danas se dela samo jedan tip od jednoga testa, a mogu biti široki ili okrugli"³⁸.

Postupak izrade medenjaka: miješanje tijesta - "brehanje", rezanje tijesta - "štehanje" i premazivanje šećernom glazurom.

Making honey biscuits - mixing the dough with "brehalica", cutting the dough with moulds (šteheri) and glazing with sugar solution.

To make the picture about this craft more clearer we bring some extracts from an interview with the oldest gingerbread maker and wax-chandler Franjo Oslaković who learnt the trade from 1930 to 1934 and took the master craftsman's certificate examination in 1939. Still today he sometimes goes into the workshop and helps his son in gingerbread making. "If I were born again I would be a gingerbread maker" says the Master Craftsman Oslaković. He mentions some differences in gingerbread making between the beginning of the century and today: "If you look at the gingerbread carefully you could see a great difference - when you made honey dough it was so light that a wind could have blown it away and today it is like concrete. Why is it so? The flour was different, there were various kinds, and you could choose, for example *flah nuler* - it was as soft as silk. The best one, rye flour, was used for gingerbread cakes and it was really something different. You cannot find it today. It is more rough and the mixture cannot stand it. The same is with honey cakes - we never cooked honey and sugar together. First the white dough was made, as for biscuit, for example you add 4 dl of water and 30 eggs to two kilos of sugar. Then you add 6 dg of gingerbread yeast (ammonia bicarbonate). After you mix that, smooth and rye flour is added and mixed. Then it should rest overnight, for eight or twelve hours, but not longer. Honey dough is prepared separately. For the above mentioned quantity of white dough you should boil 80 dg of honey, 6dl of water and 1 kg of sugar. When it is cooled you mix 3 dg of yeast (yeast is always added according to the weight - 1 kg sugar requires 3 dg of yeast). Honey dough should rest for several days, but at least for one. When you want to make honey biscuits you should take the same amount of white and honey dough and mix them together. The dough is flattened to become 2-3 mm thin and then it is cut with the special roller and baked. If honey biscuits start spreading too much you should add some water and flour to the honey dough and mixed it for a while. If you want crisp honey biscuits you add more white dough. When honey biscuits are baked you immerse them into sugar syrup for glazing. Glazing syrup is cooked until it becomes yellow. A bit of rum and vanilla are added to improve smell. You can see that it was complicated, but the products were delicious. Today it is more practical for honey and sugar being cooked together. It is less work and it is faster. When I was young we used to make different kinds of honey biscuits, today they make only one kind from one kind of dough and they are either broad or round."³⁵

Metalni "šteheri".
(GMK, 3276)

Metal moulds "šteheri".
(GMK, 3276)







Album - mapa s uzorcima sličica "Bernhard Cristen".
(MGKC)

The "Bernhard Cristen" album with picture samples.
(MGKC)

Licitari Gingerbread products

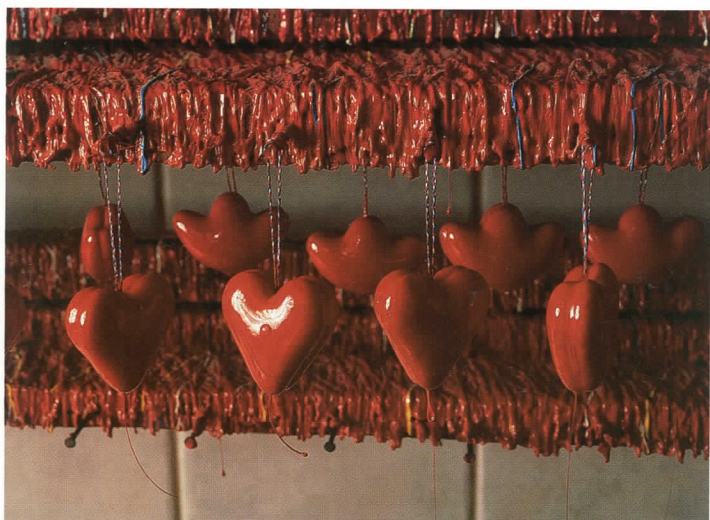
Licitari su nekoliko stoljeća unatrag, u gotovo svim zemljama Europe, poznati sitni kolačići za koje se od pamtivijeka tijesto ostavljalo mirovati preko noći, a koncentracijom šećera učvrstila se sirovina koja je dobila željenu lakoću i rahlost. Osnovna sirovina za izradu licitara bio je med, a u novije doba i sirup i šećer uz obvezatne začine. Tajna izrade licitara bila je poznata specijaliziranim obrtnicima - medicarima koji su je nastojali zadržati u krugu obitelji. Mogli su je još jedino saznati njihovi pomoćnici.

Med, raženo brašno i mirodije osnovni su sastojci nadaleko poznatoga slatkog peciva. Tijesto za to pecivo tjednima je ležalo u podrumu ili u nekoj drugoj hladnoj prostoriji. Prije pečenja dodavali su mu mirodije, mast, jaja, bademe, orahe i potašu - kalijev karbonat - koja je služila umjesto praška za pecivo. Tada se tijesto, uz pomoć *brehalice* i veliko fizičko naprezanje, zamijesilo.

For centuries gingerbread cakes have been famous as tiny cakes throughout all European countries. Since times immemorial their dough has been left to rest overnight, and by using sugar concentration the mixture becomes firm thus obtaining necessary lightness and looseness. The basic raw material has been honey and recently syrup and sugar have been used together with obligatory spices. The secret of gingerbread making has been known only to specialised master craftsmen - gingerbread makers who have tried to keep it in their families. Their assistants have been the only persons to whom it has been revealed. Honey, rye flour and spices are the basic ingredients of that famous bakery product. The dough was kept in cellars or any other cold room for weeks. Before baking spices were added then, fat, eggs, almonds, walnuts, and potash (calcium bicarbonate) which was used instead of bakery powder. After that the dough was mixed with the help of *brehalica* what required a lot of physical strength.







Prema pričanju majstora Oslakovića, tijesto za licitare sadrži: šećer, brašno (pšenično glatko), vodu, salakalij (licitarski kvasac, amonijak bikarbonat). "Početkom 20. stoljeća umjesto šećera koristilo se medom, a onda je med jako poskupio pa smo više radili sa šećerom." Točan omjer za licitare je: 1 kg šećera, 6 dl vode, 3 dag amonijak bikarbonata, 2 kg glatkog brašna.

"Brašno se stavlja prema potrebi. Ovisi o smjesi, što zna procijeniti samo pravi majstor. Pod rukama osjeti već dok mijesi."

Tijesto se zamijesi u *metargi*. Da bi bilo što kvalitetnije, mora odležati najmanje osam sati.

Drugi dan rano ujutro peć se naloži drvima (danas se upotrebljavaju električne i plinske pećnice). Potom se tijesto *breha* (mijesi) *brehalicom*, pa se na stolu razvalja najprije debljim, a onda tanjim valjkom za tijesto (pravim licitarskim, kojim se postiže jednaka debljina tijesta). Nakon toga tijesto se oblikuje *šteherima*, a dobiveni se oblici slažu na limeni podložak (*protfan*) koji medičar prije toga namaže uljem i pospe brašnom, da se tijesto pri pečenju ne primi za podlogu, i stavlja peći. Dok se jedni peku, medičar već oblikuje *šteherima* druge licitare, slaže ih na lim pa tek što su jedni pečeni, stavlja peći druge i tako sve dok ima tijesta. Limovi se vade drvenim *loparima*, a licitari se metlicom očiste od brašna kako bi ih kasnije bilo lakše bojiti. Raditi se mora brzo i spretno, jer bi inače licitari u peći zagorjeli. Pečeni licitari slažu se na drvene police (*garbove*) gdje se hlade i suše. Nakon dan do dva sušenja medičar boji licitare jestivim bojama, što znači da se obojeni licitari mogu jesti. Za 1 kg želatine potrebno je 3 l vode. Želatina se mora namočiti, dobro promiješati da se masa zgusne i kuhati na pari. Potom se dodaje boja i još jednom prokuha. Tom smjesom može se oslikati 100 - 150 bebica ili konjića dugačkih oko 20 cm. Na podlogu se kistom nanose crvene i žute anilinske boje koje se rabe u prehrani. Na obojenu podlogu lijepe se sličice, mala zrcala ili odgovarajući stihovi zvan *verzli*³⁹.

Početkom 20. stoljeća u modi su bile *dragan-glave*. U male kalupe od



According to the Master Craftsman Oslaković gingerbread dough consists of: sugar, flour (wheat and smooth), water, gingerbread yeast (ammonia bicarbonate). "At the beginning of the twentieth century, honey was used instead of sugar. Then the price of honey went up extremely and we started using sugar instead." The precise ratio for gingerbread is: 1 kg sugar; 6 dL water; 3 dg ammonia bicarbonate and 1,90 dg smooth flour. "Flour is added when needed, it depends on the mixture and only a real master craftsman can judge that. He can feel it in his hands when mixing the dough."

The dough is mixed in a kneading-trough. To gain quality it should be left to rest at least for eight hours.

On the following day the oven is heated with wood (today gas ovens are also used). Then the dough is mixed with a wooden mixing spoon *brehalica* and flattened on the table, first with a thick roller and then with a thin one (a gingerbread one in order to get an even thickness of the dough). After that the dough is shaped with metal moulds called *šteheri* and cut forms are placed on a tin plate *protfan* which is smeared with oil and powdered with flour to prevent sticking of the dough. Then it is put into the oven. While they are baking the gingerbread maker cuts the next batch with the moulds, places it on the second tin plate and when the first batch is baked he puts the other into the oven. The process continues as long as the dough lasts. The tin plates are taken out with wooden shovels *lopari*. Flour is brushed off with a small broom to facilitate the painting. In this work speed is essential to make sure that the gingerbread figures in the oven do not get burnt. Baked products are arranged on the wooden shelves (*garbovi*) and left to cool and dry. After one to two days of drying the gingerbread maker paints them with non-toxic dyes which means they can be eaten. For 1 kilo of gelatine three litres of water are needed. Gelatine should be watered a day in advance and cooked the next day. Then colour is added. The mixture is sufficient for 100-150 babies or horses about 20 cm long. Red and yellow aniline dyes used in food industry are applied with a brush on the surface on which pictures, small mirrors or short verses³⁶ are glued. At the beginning of the century "dear- heads" were popular: Plaster was poured into small wooden or rubber moulds, then the modelled head was taken out and coloured (eyes, mouth) The head was then stuck to

Bojenje i ukrašavanje licitara.

Marija Bistrica, radionica Zlatka Mahmeta, 1999.

Colouring and decorating gingerbread products.

Marija Bistrica, Zlatko Mahmet's workshop, 1999

drva ili gume ulio se gips, potom se gotova glava izvadila i oslikavala (oči, usta). Ta se glava prilijepila bojom na kolač-bebicu umjesto današnjih sličica. Takav se način ukrašavanja zadržao do 1935. g. Zamijenile su ga sličice tada uvezene iz Njemačke, koje su se zadržale sve do danas.

Nakon bojenja licitari se opet suše jedan dan, zatim se *cifraju*, tj. ukrašavaju. Smjesa za ukras zove se *ajs* ili *snek*, a sastoji se od želatine (organska tvorevina koja se proizvodi u mesnoj industriji), sirupa, krumpirova brašna (nekada su ljudi sami kod kuće strugali krumpir, strugotine sušili na suncu i dobivali krumpirov prah) i jestivih boja (kupuju se u specijaliziranim dućanima, a najčešće se rabe žuta, zelena, ružičasta, ljubičasta i plava). Kad je smjesa gotova, rade se manji ili veći *škrnicli*, tj. tuljci od pergamentnog papira i u njih se stavljaju limene *tilne* raznih oblika. Kakav je oblik *tilne*, takvog će oblika biti i ukras. Smjesa se stavi u tuljac i pritiskom tuljca ajs pada na već obojenu podlogu, a medičar, koristeći se maštom, izrađuje ukrase na kolaču. Upravo zato je svaki licitar specifičan. Nakon toga licitari se opet suše i kada je ukras suh, slažu se u drvene sanduke i nose na prodaju.

Motivi su raznovrsni, a najkarakterističnije je licitarsko srce. Budući da je ono znak ljubavi, pažnje, poštovanja, njime se najčešće daruju zaljubljeni, ali i ostali, i stariji i mlađi. Srca su gotovo uvijek obojena crveno, s ružičastim i žutim cvjetovima, listovima i obrubljena bijelom bojom. U sredini je zrcalo, a ispod njega tekst, najčešće stihovi (tzv. *verzli*). To su većinom ljubavni stihovi, primjerice:

*Ti si meni draga, mila
Jer si divna, bajna lica!
Krasna tijela, krotke duše,
Al, i jer si - Hrvatica!*

*Mili Tvoj pogled
Bio mi na ogled.*

Ostali su oblici beba, konj, konjanik, šlapice, biciklisti, te manji licitari kojima se ukrašavaju božićna drvca (srca, trešnje, bebe, cipele, gljive, zvijezde, konjići, torbice), a najčešće su crvene boje sa šarenim aplikacijama.

the baby-cake with dyes instead of stickers that are used today. That decoration was in practice till 1935 when it was replaced with pictures imported from Germany that are still used today.

After dying, the products are left to dry for a day and then they are decorated. The mixture used for decoration is called "icing" (*ajs, snek*) and it is made with gelatine (organic material of animal origin), syrup, potato flour (which people used to make at home by grating potatoes and letting them dry in the sun to get potatoe powder), and non-toxic dyes (bought in specialised shops and the most popular colours are yellow, green, pink, violet and blue). When the mixture is finished, smaller and bigger cylinders are made of parchment paper with metal rings inside which determine the shape of decoration. The mixture is then poured into the cylinder and as the cylinder is pressed "icing" flows out onto the coloured surface. The gingerbread maker uses his imagination to make cake decoration. That makes each gingerbread special. After that gingerbread products are dried again and when they are dry they are packed into wooden crates ready for the market.

Motifs are different and gingerbread heart is the most typical one. Since it is a symbol of love, care and respect it is often given to sweethearts as well as to other people, younger and older. Hearts are almost always red with pink and yellow flowers, leaves and lined with white colour. There is a mirror in the middle and a text below (usually a verse called *verzli*). In most cases verses are love ones, for example:

You are my darling and a dear
because you are charming with a lovely face
because your body is beautiful and your soul is sweet
and also because you are a Croatian girl

Your sweet look
is what I want to see

The other forms are a baby, horse, horseman, slippers, bike-riders, and Christmas tree gingerbread shaped as hearts, cherries, babies, shoes, mushrooms, stars, horses, bags; and they are all red with colourful applications.



Kada je ukras suh, licitar je gotov.

Tjestene krunice (*čisla*)

Gingerbread rosaries

Čisla su nanizane brojnice koje završavaju križem (krunice). Izrađuju se slično kao i licitari - od šećernog tijesta, ali se u tijesto umijesi jestiva boja - žuta ili ružičasta. Tijesto se opet *breha*, razvalja valjkom i oblikuje *šteherima* u obliku kolutića. Kada su kolutići pečeni, navode se pomoću igle i konca poput krunice. Nekada su djeca na proštenjima obvezno dobivala *čislo* i najčešće su ga do kuće (koja je često bila i vrlo udaljena) pojela.

Rosaries are threaded prayer beads that end with a cross. They are made in a way that is similar to gingerbread making the only difference is that non-toxic dyes (yellow or pink) are mixed directly into the dough. The dough is then mixed with *brehalica*, flattened with rollers and shaped in circles with moulds. When they are baked they are strung on a piece of thread with a needle to form a rosary. Rosaries were usually bought for children who would often eat them before they reached home (especially if the home was far away)



Tjestene krunice - "čisla".
Gingerbread rosaries.





Medenjaci i piškoti Honey biscuits and sponge-fingers

They are made with honey dough: 80 dg of honey, 1 kilo sugar, and 6 dl water; 1,90 dg flour, 2 eggs, spices and 3 dg of yeast (ammonia bicarbonate). Honey, sugar and water are boiled and when the mixture is cooked it is left to cool. Flour is added to the cooled mixture thus getting honey dough. It is best if it is left to rest overnight. The most frequent ratio is three-fourths of honey dough and one-fourth of sugar dough. When the dough was rested and cooled completely, mixed eggs are added together with yeast and spices (extracts of cinnamon and clove). Then all the ingredients are mixed and left to rest for a day. On the following day the mixture is mixed with a laddle, then mixed with a wooden spoon *brehalica* and rolled. Round biscuits are formed with metal moulds and elongated sponge-cakes are cut with a teetted roller. Then they are baked at 400 degrees centigrade for three or four minutes and then left to cool. Finally the gingerbread maker candies them with boiled suger to get the glaze. After that they are packed and put into crates.

Gingerbread makers who only made honey biscuits were called *kihleri*. The most famous ones were the Dumbovićs who lived in Sisak. They made various kinds of biscuits called *prešpurgeri*, Nürnberg cakes, *tafrle*, *malage*, pipes etc.

What is important to know about making honey biscuits?

" It is important to know that honey could replace 50 per cent of the total sweetness if the liquid is reduced for the amount contained in the honey (20 per cent). If more than 50 per cent of honey is used then more bicarbonate of soda should be added because. that is the amount of soda needed to neutralise acid in the honey thus allowing the cake to rise. Larger quantity of soda spoils the taste of the cake especially if there is fat in it so the cake tastes like soap." (Varga, 1970:12)

Rade ih od medenog tijesta: 60 dag meda od lipe, 1 kg šećera i 6 dl vode, 2 kg brašna, 2-3 jaja, mirodija po želji i 3 dag salakalija. Med, šećer i voda se kuhaju i kad je smjesa kuhana, mora se ohladiti. U ohlađenu smjesu dodaje se brašno. Najbolje je ostaviti ga mirovati preko noći. Kada je tijesto odležalo i potpuno se ohladilo, dodaju mu se već smiješana jaja, salakalij i mirodije (ekstrakt cimeta i karanfila). Sve se to zajedno mijesi i ostavi stajati jedan dan. Drugi se dan smjesa miješa kutlačom, *breha brehalicom* i razvalja valjkom. Okrugli medenjaci oblikuju se šteherima, a piškoti čiji je oblik izdužen, režu se drvenim nazubljenim valjkom. Peku se 3-4 minute na 350 °C i kada su pečeni, hlade se. Na kraju ih medičar kandira kuhanim šećerom kako bi dobili caklinu (glazuru), zatim se suše, pakiraju i slažu u kutije.

Licitari koji su izrađivali samo medenjake zvali su se *kihleri*. Poznati *kihleri* živjeli su u Sisku, a prezivali su se *Dumbović*.

Izrađivali su i *prešpurgere*, *nürnbergski kolač*, *tafrle*, *malage*, *lulice* i drugo.

Što je važno znati o izradi medenih kolača?

"Za izradu kolača od meda važno je znati da med može zamijeniti do 50% ukupne slatkoće ako se količina tekućine smanji za toliko koliko je ima u medu (20%). Ako se uporabi više od 50% meda, onda je potrebno dodati i više sode bikarbone, tj. toliko koliko je potrebno da se sodom neutralizira kiselina u medu i da se kolač dignu. Veća količina sode kvari okus kolača, a pogotovu ako u njemu ima masnoće, pa kolač dobije okus po sapunu" (Varga, 1970:12).

Stalak za medenjake ili bombone.
(GMK, 32786)

A bowl for honey - biscuits and sweets.
(GMK, 3278)

Mašinica za izradu bombona.

Machine for making sweets.

Bomboni

Sweets

Jedan su od medičarskih proizvoda, danas traženiji na području Međimurja, Podravine i Slavonije. U specijalne aluminijske kalupe, na kojima su bili razni životinjski likovi, ulijevala se otopina kuhanog šećera. Ponekad se u sredinu svakog lika zapiknuo drveni štapić, pa je mogla biti i lizaljka. Kada se smjesa stvrdnula, kalupi su se otvorili i izvadili su se gotovi bomboni. Već se petnaestak godina u otopinu kuhanog šećera dodaju jestive boje koje se prelijevaju, pa modelirajući ih rukama medičar dobiva šarene bombone. Za izradu bombona pojedini se medičari koriste metalnim dvostranim kalupima, u koje lijevaju smjesu za bombone, ili ručnim strojevima kroz koje provlače slatku smjesu.

They are one of the gingerbread products that are looked-for today in the region of Međimurje, Podravina and Slavonija. A solution of boiled sugar is poured into special aluminium moulds in the shape of animal figures. Sometimes a wooden stick is stuck in the middle so the sweet becomes a lollipop. When the solution becomes hard, the moulds are opened and the sweets are taken out. For fifteen years now non-toxic dyes have been added into the boiled sugar solution and mixed in order to get different colour shades and then the gingerbread maker gets colourful sweets. For sweets making some gingerbread makers use two-sided metal moulds into which they pour the mixture for sweets or they use hand-driven machines through which the sweet mixture passes.

